

CHRISTMAS

FAYRE



One Course £22, Two Courses £26, Three Courses £29

Starters

Chicken Liver, Smoked Bacon & Mushroom Pate with Red Onion Chutney and toast

Butternut Squash Soup, topped with spiced pumpkin seeds and served with warm bread

Salmon and Beetroot Gravalax with a lemon and caper dressing, crème fraiche and dill

Main Course

Turkey Ballotine filled with cranberry and apricot stuffing wrapped in smoked bacon with roasted potatoes, mash, seasonal vegetables and gravy

Slow Braised Beef with creamy mash, wilted greens and roasted carrots with thyme and beef jus

Pan Seared Salmon with Crushed new potatoes, spinach and buttered peas with white wine and king prawn sauce

Pan Roasted Cauliflower Steak with roasted potatoes, seasonal vegetables and vegetable root gravy

Desserts

Traditional Christmas Pudding with brandy sauce

Sticky toffee pudding with honeycomb and honeycomb ice cream

Apricot and Whiskey Crème Brulee with shortbread biscuit with fresh fruit

★ Personal Cheese Board, with grapes, red onion chutney, butter and crackers ★

Please ask for cheese flavours

